

PIERRE GAGNAIRE TT

lecture  
room & library

Head Chef: Daniel Stucki

# LUNCH TASTING MENU

Feuilletés

TT

Hand-dived scallops cooked in a watercress butter | Julienne of sweetheart cabbage

Cod brandade with black garlic | Sourdough croutons | Smoked sardines | Padrón peppers

Bluefin tuna tartare | Makgeolli rice wine | Coriander leaves

TT

Heirloom tomato:

Jellied water | Arbequina olive oil ice-cream | Apricot coulis

Soup served chilled with Espelette pepper | White peach | Cured kingfish

Roasted with chickpea flour | Red gnocchi rolled in meat jus | Parmesan Chantilly

TT

Thinly sliced roasted Basque Country guinea fowl | Oak-leaf lettuce velouté | Girolles au jus | Leeks

Cocotte of turnips glazed with cherry juice | Crunchy buckwheat grains

Aspic of thigh | Turnip greens pesto

TT

White port jelly: Stilton panna cotta, blond raisins, yellow peach, caramelised Piedmont hazelnuts, -  
pickled daikon

Raspberry: « Würz », sorbet, fermented, poppy Chantilly

FrouFrou: Pampelune cacao water, fresh almonds, caramel with Maldon salt, organic cacao nibs, -

X.O. Cognac gel

4 Course Menu: £150

# WINE PAIRING

Wine Pairing

2022 Weissburgunder, Grosses Gewächs, Burkheimer Feuerberg Haslen, Bercher, Baden, Germany

Special Treat Wine Pairing

2020 Vino Blanco, Sketch, Raúl Pérez, Galicia, Spain

TT

Wine Pairing

2023 Côtes de Provence, Tibouren, Cuvée Tradition Rosé, Clos Cibonne, Provence, France

Special Treat Wine Pairing

2018 Côtes de Provence, Tibouren, Cuvée Hommage à Marius, Clos Cibonne, Provence, France

TT

Wine Pairing

2021 Bourgogne-Pinot Noir, Vincent Dureuil-Janthial, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

1965 Colares, Reserva Tinto, Viuva José Gomes da Silva & Filhos, Lisboa, Portugal

TT

Wine Pairing

2021 Riesling, Auslese, Kapellenberg, Nahe, Göttelmann, Germany

Special Treat Wine Pairing

1964 Coteaux du Layon, Moulin de Touchais, Loire Valley: Anjou-Saumur, France

Wine Pairing: £95

Special Treat Wine Pairing: £225

Wines are served as a 75ml serving



## A LA CARTE

### Summer

Flash-smoked artichokes à la Barigoule in an aromatic cocotte | Green velouté | Celtuce | Shiso

Bluefin tuna & Makgeolli chessboard | Pink peppercorn mascarpone

Turnip rosette: cooked in a Fallot Dijon mustard-infused broth, Culatello purse

Montgomery cheddar soufflé: flat-leaf parsley chlorophyll, nectarine

Eggplant ice-cream | Sticky cherry juice | Crispy tomato skins

#### Wine Pairing

2016 Cava, III Llustros, Gran Reserva, Brut Nature, Gramona, Penedès, Catalonia, Spain

#### Special Treat Wine Pairing

2015 Dom Pérignon, Brut, Champagne, France

3 Course Menu: £235

Wine Pairing: £165

Special Treat Wine Pairing : £395

Wines are served as a 125ml serving, unless stated otherwise

## Insolite

Seaweed jelly: smoked sardines, cauliflower florets, razor clams

Wild gambero rosso deglazed with rancio wine | Shell jus & Piquillo peppers

Lemon veil | Dorset crab | « Salsa Tonnata »

Provençal ratatouille | Cuttlefish & pig ears | Parmesan tuile

Veal sweetbread Pamericelli | « Condiment Camilleri » | Flowers

Wine Pairing

2013 Rioja, Gran Reserva Rosado, Hacienda Classica, López de Haro, La Rioja: Rioja Alta, Spain

Special Treat Wine Pairing

2018 Côtes de Provence, Tibouren, Cuvée Hommage à Marius, Clos Cibonne, Provence, France

## Scottish Langoustine

Chaud-froid: clarified consommé, samphire & oyster leaves

Toasted with Tasmanian pepper, Agria potato “cristalline” with nettle

Scampi: maitake coated in a homemade vinegar liqueur

Royale: cucumber foam

The tail roasted & flambé with peaty whisky | Apricot coulis | Fresh almond

Wine Pairing

2021 Côtes de Provence, Le Cirque des Grives Rosé, Ch La Gordonne, Provence, France

Special Treat Wine Pairing

2021 Sancerre Rosé, François Cotat, Loire Valley: Center, France



AUSTRALIAN WINTER TRUFFLE  
TUBER MELANOSPORUM



## INTERMEDIATE COURSE

Stracciatella: flash-grilled Obsiblu prawns, pickled Datterino tomatoes, rocket leaves



Traditional home-made tortelloni: 36-month aged Parmesan Chantilly, young leeks



Roasted Limousin veal sweetbread: Jersey Royals potato cream, spinach

Intermediate Course: £75 Each  
Wine Pairing: £35  
Special Treat Wine Pairing : £105

Wine Pairing: 75ml Glass  
1990 Jurançon, Clos Uroulat, South West France

Special Treat Wine Pairing: 75ml Glass  
1973 Jurançon, Clos Joliette, Moelleux, South West France

## FROM THE SEA

### Dover Sole & Hand Dived Scallops

Dover sole « Meunière » | Summer butter veil | Chopped rocket

Seasonal mushrooms | Scottish scallop mousseline

Borlotti bean salad: sun-dried tomatoes, samphire

#### Wine Pairing

2021 Los Frontones Blanco, Piedra Fluida, Tenerife, Spain

#### Special Treat Wine Pairing

2020 Vino Blanco, Sketch, Raúl Pérez, Galicia, Spain

### Cornish Red Mullet & Duck Foie Gras

Cornish red mullet fillet: Jersey Royal potato velouté with shallots & beetroot syrup

Roasted duck foie gras | Italian fennel | Marinière of almond clams

Jérôme Miet oyster: Perrier-Jouët Champagne granita, chervil leaves

#### Wine Pairing

2022 Bouzeron, Le Clou, Jérôme Galeyraud Burgundy: Côte Chalonnaise, France

#### Special Treat Wine Pairing

2018 Morey-St Denis, Clos des Monts Luisants, Domaine Ponsot, Burgundy: Côte d'Or, France

## FROM THE LAND

### Longhorn Beef from Huntsham Court Farm

32-day dry-aged sirloin roasted in a sautoir & spread with beluga caviar paste | Lettuce leaves | White port & gin sabayon

The fillet is prepared as a tartare | Torrefied pine nuts & yellow beans

Blackberry sorbet | Amber jelly | Sauce Diable

Wine Pairing

2002 Ch Vincent, Margaux, Bordeaux: Left Bank, France

Special Treat Wine Pairing

1987 Rubicon, Meerlust, Stellenbosch, South Africa

### Basque Country Guinea Fowl

The crown is stuffed under the skin with truffle butter: baked with Bigorre ham, thinly sliced & laid on sheets of pasta & spinach leaves

The thigh en gelée

Offal stew | Sourdough croutons

Harlequin courgette

Wine Pairing

2021 Bourgogne-Pinot Noir, Vincent Dureuil-Janthial, Burgundy: Côte d'Or, France

Special Treat Wine Pairing

1965 Colares, Reserva Tinto, Viuva José Gomes da Silva & Filhos, Lisboa, Portugal

# DESSERTS

## Grand Dessert

Apricot: poached in chamomile syrup, Jivara chocolate leaves, Italian fennel paste

White port jelly: Stilton panna cotta, blond raisins, yellow peach, caramelised Piedmont hazelnuts, pickled daikon

Tahitian vanilla parfait glacé: Moroccan black olive nougatine, strawberries & confit red-bell pepper with saffron

Cherries: welted with Amarelli liquorice, limoncello veil, coffee custard

Raspberry: « Würz », sorbet, fermented, poppy Chantilly

FrouFrou: Pampelune cacao water, fresh almonds, caramel with Maldon salt, organic cacao nibs, X.O. Cognac gel

### Wine Pairing

2021 Riesling, Auslese, Kapellenberg, Nahe, Göttelmann, Germany

### Special Treat Wine Pairing

1964 Coteaux du Layon, Moulin Touchais, Loire Valley: Anjou-Saumur, France

## Cheese

A selection of British & European cheeses from La Fromagerie, with condiments

### Wine Pairing

2019 L'Étoile, Sélection, Jean-Luc Moillard, Jura, France

### Special Treat Wine Pairing

2015 Château-Chalon, Marie-Pierre Chevassu-Fassenet, Jura, France

## Millefeuille Brut

Tahitian vanilla mousseline | Caramelised mendiants | Hazelnut praline & red fruits

Sauternes wine jelly | Herb sorbet

Peach compote

Wine Pairing

2020 Jurançon, Cuvée Thibault, Domaine Bellegarde, South West France

Special Treat Wine Pairing

2017 Tokaji Aszú, Szőló, Hungary

## Chocolate Soufflé Please allow 25 minutes

Alpaco soufflé | Caramélia chocolate sheet | Guanaja quenelle coated in cacao nibs | -

Manjari ganache with Monkey Shoulder Whisky

Jivara macaronade | Pink grapefruit marmalade

Champagne granita | Blackcurrant jelly

Wine Pairing

10-year-old Tawny Port, Graham, Douro, Portugal

Special Treat Wine Pairing

30-year-old Tawny Port, Graham, Douro, Portugal

## History

sketch is located at 9 Conduit Street, Mayfair, within a Grade II\* listed townhouse, designed by English Architect James Wyatt in 1779 as the private residence of MP Mr Robert Vyner. The building hosted a bizarre variety of societies and institutions that, according to some accounts, included cyclists, balloonists and psychologists, as well as hosting the headquarters of the Suffragette movement in the early 20th century.

Designed by Gabhan O’Keeffe, the restaurant is decorated in shades of orange and silver, with richly upholstered armchairs in purple and crimson. The opulent design hosts beautiful wallpapering, an ornate plasterwork ceiling and intricate passementerie.

Dame Millicent Garrett Fawcett was a British feminist and intellectual. She is primarily known for her work as a campaigner for women to have the vote. On July 17, 1869, Millicent Fawcett spoke at a public meeting held in the Lecture Room calling for the enfranchisement of women. This was the first time Millicent Fawcett had delivered a speech on the subject. She went on to become a champion of women’s equality, and she is the first woman to have a monument in her honour in Parliament Square.

The Lecture Room & Library is sketch’s fine dining restaurant. Awarded its first Michelin star in 2005, a second star in 2012, and a third star in 2019, it is now one of 9 restaurants in the UK to hold such an honour. It was awarded 5 Rosettes by the AA Restaurant Guide in 2012, and continues to retain this accolade today.

The restaurant holds the award from the World of Fine Wine's Best Wine By-The-Glass (with Coravin) in Europe in 2014, and The World in 2021, 2022 & 2023, and the 2016 AA Hospitality Best Wine List in England & Overall.

Please be advised our dishes may contain allergens, for advice please speak to your waiter. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes or drinks will be completely allergen-free. A discretionary 15% service charge will be added to your bill. If you need to use your mobile phone or camera, please do so with consideration for other guests.